

RADIO CALL SIGN	Jubilee 04/15/02
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# CORRECTIVE ACTION AND FOLLOW UP LOG

RESULTS, REFERENCE AND RECOMMENDATIONS							
THE FOLLOWING INFORMATION IS PROVIDED REGARDING ITEMS WHICH WERE DEFECTIVE. ADDITIONAL INFORMATION CORRESPONDING TO EACH REFERENCE NUMBER IS AVAILABLE IN THE GUIDE TO SHIP SANITATION, WORLD HEALTH ORGANIZATION 1967, AND THE CENTER DISEASE CONTROL RECOMMENDATION ON SANITATION OCTOBER 7, 1974.			COMPLETED			PERSON RESPONSIBLE FOR CORRECTION	CORRECTIVE ACTION
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		<u>Food Service General</u>					
1	21	The interiors of the grills were not easily cleanable due to crevices, layered metal, corrosion, and other such features.				CHIEF ENGINEER	THE GRILLS HAVE BEEN CLEANED AS MUCH AS POSSIBLE . ONGOING MAINTENANCE WILL CONTINUE
2	27	Interiors of grease drip tray housings for grills and hot top ovens were soiled with grease and food debris in the crevices and non-easily cleanable areas of the unit.				CH. ENGINEER/ F&B MANAGER	CORRECTED ALL OVENS ARE THOROUGHLY CHECKED AND CLEAN
3	20	The interiors of numerous under counter and reach through refrigerators were not easily cleanable due to holes, layered metal, gaps, exposed fan units, and similar non-easily cleanable features.				F & B MANAGER	PROCEDURES FOR CLEANING HAVE BEEN REINFORCED. WHERE NECESSARY EQUIPMENT WILL BE REPLACED
4	21	Non-food contact surfaces of equipment such as grills, stoves, ovens, refrigerators, ice machines and other equipment were not easily cleanable due to exposed crevices, gaps, layered metal, holes and other such features. Several refrigerators had been retrofitted with manual latches to keep the doors closed, as the magnet strips no longer function properly.				STAFF CAPTAIN	CORRECTED, WHEREVER POSSIBLE. ONGOING MAINTENANCE IN PLACE TO CORRECT DEFICIENCIES. EQUIPMENT WILL BE REPLACED OR REFURBISHED.
5	33	Decks, bulkheads and deckheads contained holes, gaps, cracked and broken tiles, and other non-easily cleanable features.				STAFF CPT.	CORRECTED.
		<u>Ware Washing General</u>					
6	21	The dishwasher and glass washer in galley areas were in poor condition on exterior surfaces with numerous holes, missing screws, gaps, areas where painted lower surfaces were peeling.					HOBART, GERMANY, AND HOTEL OPERATIONS TO EVALUATE CONDITION AND ADVISE REMEDIAL ACTION.
		<u>Main Galley</u>					
7	24*	The final rinse temperature for the main galley glass washer was 148 degrees.				CH. ENGINEER	CORRECTED
8	22	One of the nozzles on the final rinse arm of the glass washer was not operational.				CH. ENGINEER	CORRECTED
9	23	The wash water temperature on the main galley dishwasher was 120 degrees and should be a minimum of 150 degrees.				CH. ENGINEER	CORRECTED
10	24*	The final rise temperature on the main galley dish washer was 150 degrees.				CH. ENGINEER	CORRECTED
11	38	A length of dirty rope was tied between a hand washing sink and the				F&B MANAGER	CORRECTED IMMEDIATELY DURING INSPECTION

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		counter of the hot galley to prevent waiters from going into the area.					
12	22	The final rinse sink temperature gauge in the pot washing area was reading 164 degrees when the when the actual temperature was 183 degrees.				CH. ENGINEER	REPLACEMENT GUAGES HAVE BEEN ORDERED.
13	37	Ventilation in the pot wash area was inadequate and condensation was building up on the deck head.				CH. ENGINEER	CORRECTED
14	34	The deck in the pot washing area was covered with water and was not draining properly.				CH. ENGINEER	CORRECTED
15	29*	The hand-washing sink in the leaned pots and pans storage area had no hot water provided.				CH. ENGINEER	CORRECTED DURING INSPECTION
16	26*	Several pans and other articles that had been cleaned in the pot wash areas were damaged and exhibited gaps and other non-easily cleanable features.				F/B MANAGER	PANS HAVE BEEN REPLACED.
		<b><u>Food Service – General</u></b>					
17	20	Several ice machines had soft sealant on interior surfaces.				STAFF CPT	CORRECTED
18	21	Some of the milk dispensers in the galley and other food service areas were damaged and exhibited gaps and other non-cleanable features.				STAFF CPT CH.ENGINEER	NEW MILK DISPENSERS WILL BE ORDERED.
		<b><u>Main Galley – Pastry /Bakery Area</u></b>					
19	20	The pastry dough roller belt was badly frayed and had loose fibers on the food contact surfaces.				CH. ENGINEER	BELT HAS BEEN REPLACED.
20	19	Decorations were stored on a shelf directly above food products in a n area of the pastry/bakery room.				F/B MANAGER	CORRECTED DURING INSPECTION.
		<b><u>Main Galley</u></b>					
21	21	The coffee service counters are too close to the bulkhead to allow for proper cleaning of the area.				CH. ENGINEER	WORK WILL BE EVALUATED FOR POSSIBLE DRYDOCK PROJECT.
		<b><u>Burgundy Wine Cellar</u></b>					
22	34	Water was standing on the deck of the wine cellar.				F/B/ MANAGER CH. ENGINEER	CORRECTED
		<b><u>Food Service General</u></b>					
23	21	Several condenser units in the walk-in refrigerators in galleys, prep rooms, and provisions had peeling.				CH. ENGINEER	CORRECTED
24	27	Drip Pans for several of the walk-in refrigerator condensers were soiled and required cleaning.				CH. ENGINEER	CORRECTED
		<b><u>Crew Galley</u></b>					
25	20	The buffalo chopper was sealed to the counter using soft sealant.				STAFF CPT.	CORRECTED AND STILL IN PROGRESS, SOFT SEALANT HAS

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							BEEN REPLACED WITH A HARD TYPE
26	22	The thermometer in the final rinse of the pot wash station was reading 161 degrees while the actual temperature was 178 degrees.				CH. ENGINEER	IN PROGRESS
27	22	One nozzle was clogged on the final rinse arm of the automatic dishwasher and two nozzles were not functioning properly so that a proper spray was not being provided.				CH. ENGINEER	CORRECTED
28	26*	Some of the pots and pans cleaned in the pot wash area had food residue and grease on their surfaces.				F&B MANAGER	CORRECTED IMMEDIATELY CLEANING PROCEDURES TO BE REINFORCED.
		<u>Terraces Bar</u>					
29	26*	Several glasses that had been cleaned there had food residue on their surfaces.				F&B MANAGER	CORRECTED. WAREWASHING TECHNICIAN ADJUSTED DRYING AGENT FORMULA. RESULTS ARE NOW BETTER.
		<u>Lido – Dishwashing</u>					
30	33	Leak noted from deck head of dishwashing room. Sealant had been used between the deck head to improve the situation. The floor was very wet creating a slip hazard throughout the area.				CH. ENGINEER	IN PROGRESS.
		<u>Fan Room</u>					
31	37	Mold Spores were found in one of the air condition condensate collection pans.				CH. ENGINEER	CORRECTED
		<u>Lido – Dishwashing</u>					
32	22	Data plates for the ware washing machine did not provide the accurate wash and final rinse temperatures.				STAFF CPT/ F&B MANAGER	THE CORRECT PLATES HAS BEEN PLACED ON THE MACHINES
		<u>Water</u>					
33	08	A backflow prevention plan identifying all backflow preventers and maintenance plan was not in place.				CH. ENGINEER	CORRECTED
34	03*	The free residual halogen level at the time of bunkering was 0.28 ppm.				CH. ENGINEER	CORRECTED
		<u>Funnel &amp; Pool Bars</u>					
F & B MANAGER	NEW MIXERS HAS BEEN ORDERED (	Drink mixers in both bars were not maintained in good repair. Paint was peeling and loose seals were noticed on both machines.					NEW MIXERS HAVE BEEN ORDERED.

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